STATUS OF ALL CLAIMS

- 1. (currently amended): Apparatus for enhancing solubility of a solute in a solvent, the apparatus comprising a solvent and/or solute inlet having a fluidising unit which creates —a one vortex of rotating flow in the solvent and/or solute between the fluidising unit and a discharge pipe.
- 2. (original): Apparatus as claimed in claim 1, in which a fluid interfacial or boundary layer exists within the vortex where enhanced mass transfer, or dissolution of solute into the solvent takes place.
- 3. (original): Apparatus as claimed in claim 1, in which the solute is leached from a carrier ore.
- 4. (original): Apparatus as claimed in claim 3, in which means are provided to achieve at least two stages of leaching, targeted at different solutes to be dissolved in different solvents.
- 5. (original): Apparatus as claimed in claim 1, in which the solute is salt and the solvent is water.
- 6. (original): Apparatus as claimed in claim 1, in which the solute is an edible or potable solute for use in a solution for the food and brewing industry.
- 7. (original): Apparatus as claimed in claim 1, for use in accelerated malting of materials for the brewing industry.
- 8. (previously presented): Apparatus as claimed in claim 1, for accelerated dissolving of materials selected from the group consisting of sugars, glucoses and cola nuts for use in the soft drinks industry.

- 9. (previously presented): Apparatus as claimed in claim 1, for pressurised rapid wetting of seeds prior to sowing, to accelerate germination and growth.
- 10. (original): Apparatus as claimed in claim 1, for pressurised treatment of seeds with fungicides, nutrients, fertilizers and/or pesticides prior to sowing.
- 11. (previously presented): Apparatus as claimed in claim 1, in which the fluidising unit operates on a continuous flow of solvent and/or solute.
- 12. (previously presented): Apparatus as claimed in claim 1 further comprising a flow chamber having a fluid inlet and a fluid outlet and at least one tangential slot.
- 13. (withdrawn): Apparatus for enhancing solubility of a solute in a solvent, the apparatus comprising a solvent and/or solute inlet having a fluidising unit which creates a vortex in the solvent and/or solute, a flow chamber having a fluid inlet and a fluid outlet and at least one tangential slot, where the fluid outlet is defined at least partially by a cap.
- 14. (withdrawn): A method for enhancing solubility of a solute in a solvent, the method comprising:

providing an apparatus having a solvent and/or solute inlet and a fluidising unit; and

creating a vortex in the solvent and/or solute.

- 15. (withdrawn): The method of claim 14, further providing a fluid interfacial or boundary layer within the vortex where enhanced mass transfer, or dissolution of solute into the solvent takes place.
- 16. (withdrawn): The method of claim 14, further comprising leaching the solute from a carrier ore.

- 17. (withdrawn): The method of claim 14, in which the solute is salt and the solvent is water.
- 18. (withdrawn): The method of claim 14, in which the solute is an edible or potable solute for use in a solution for the food and brewing industry.
- 19. (withdrawn): The method of claim 14, further comprising pressurised rapid wetting of seeds prior to sowing, to acceleration germination and growth.
- 20. (withdrawn): The method of claim 14, in which the fluidising unit operates on a continuous flow of solvent and/or solute.